

DINNER

## APPETIZER

### **Bannock and Butter | 6**

Made to order with house-whipped flavoured butter

### **Chef's Daily Soup Creation**

Bowl | 7 Cup | 5

### **Baked French Onion Soup | 10**

Alberta Bakery sourdough croutons with Gruyère cheese

### **Charcuterie and Cheese Board | 21**

Variety of local and house-made terrines and cured meats, served with a selection of Canadian cheeses, artisan bread, crisps and confiture

### **Atlantic Lobster and Potato Croquettes | 15**

Served with fennel coleslaw and roasted jalapeño aioli

### **Braised Barbecued Short Rib Pierogies | 14**

House made and served with horseradish crème fraîche

### **Wild Mushroom Arancini | 14**

Smoked red pepper relish, roasted white onion jam and micro greens

### **PEI Poached Mussels | 15**

Sautéed garlic and green onions in white wine with caper berries and baby tomatoes

Served with grilled Alberta Bakery sourdough

## SALAD

### **Vintage BLT Salad | 12**

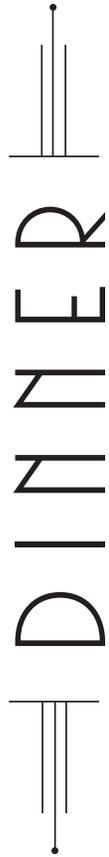
Baby kale and red romaine lettuce, double smoked bacon lardon, heirloom tomatoes, pretzel croutons and Vidalia onion dressing

### **Livingston Beet Salad | 12**

Roasted red and yellow beet wedges, goat cheese mousse, artisan greens and toasted sunflower seeds, with apple cider vinaigrette

### **Selkirk House Greens | 11**

Artisan greens, dried apricots, candied pecans, cucumbers, carrot curls and white balsamic dressing



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## MAIN

### Juniper Berry Braised Lamb Shank | 29

*Driview Farms* lamb shank, *Saint-Benoît-du-Lac* smoked blue cheese gnudi, roasted root vegetables and rosemary demi-glace

### Free Range Chicken Supreme Roulade | 29

Sous vide *Mountain View Farms* chicken breast, turned Yukon Gold potatoes, market vegetables and wild mushroom velouté

### Vienna Style Pork Schnitzel | 30

Breaded *Spragg's* pork loin, market vegetables, spätzle with cognac cream sauce

### Braised Angus Beef Chuck Flat | 31

*Big Rock Traditional Ale* braised chuck, bacon-wrapped fingerling potatoes, market vegetables and red wine demi-glace

### Risotto Du Jour | market price

Daily inspired risotto, ask your server for details

### Pan Seared Pacific Steelhead Trout | 28

Served with smoked ricotta barley risotto, gold beet purée and olive oil poached grape tomatoes

## THE GRILLE

### Applewood Smoked *Spragg's* Pork Tenderloin | 32

Rösti potato, parsnip purée and Saskatoon berry gastrique

### 8oz *Brant Lake Wagyu* Striploin Steak | 38

Horseradish mashed potatoes, market vegetables, sautéed cremini mushrooms and herb garlic butter

### Bone-in Alberta Lamb Chops | 32

*Lambtastic Farms* lamb chops, creamed polenta, market vegetables and mint onion jam

### 20oz *Harmony Farms* AAA Rib-Eye for Two | 66

Grilled vegetables, roasted cipollini onions, pickled horseradish, black truffle butter and Yukon Gold potato wedges

Executive Chef  
LEIGHTON SMYTH

Chef de Cuisine  
TOBIAS LARCHER

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

**It is our pleasure to accommodate any dietary restrictions; please discuss them with your server.**

Separate bills are available for parties of up to 10 guests.